

Food File Favorites

By RONNIE SAUNDERS

One of my earliest memories of Bobby, now 11, goes back to the Ohio years when he was just a toddler and his backyard stretched beyond the modest acreage behind the house to the wild overgrown field adjacent to our property.

In late Spring after the sun had warmed the chill of winter snows from the ground and all the wild things had begun to send out fresh green shoots, beneath the scrubby bushes, patches of wild huckleberries would burst forth.

On unhurried afternoons Bobby would tuck a sand bucket on his arm and I would carry out a large pot and we would go out back to pick berries. Often Ruth Bradley and two-year old Billy would come along.

Despite the confining effects of living within a sailor's salary, Ruth managed to feed her family of four the tastiest most nourishing meals of anyone on the street. The pies she made from those wild huckleberries were the best I'd ever tasted. She passed the recipe on to me; and I discovered it was equally successful with boysenberries. The re-

cipes follows:

RUTH'S BERRY PIE

1 recipe pie crust
7/8 to 1 cup sugar
5 tbsp. flour
1/2 tsp. cinnamon
4 cups fresh berries
1 1/3 tsp. butter.
Mix sugar, flour and cinnamon. Add berries and mix lightly. Fill bottom pie crust with mixture and dot with butter. Top with remaining crust and bake at 425 deg. for 35 to 45 minutes. To keep overflow juices from staining oven, put aluminum foil on rack.

Favorite cake at the Bradley bungalow was Ruth's Dark Devil's Food Cake. Recipe follows:

DARK DEVIL'S FOOD CAKE

2 cups cake flour
1 3/4 cups sugar
1/3 tsp. baking powder
1 3/4 tsp. soda
1 tsp. salt
2/3 cup cocoa
2/3 cup shortening
1 cup water
1 tsp. vanilla
3 eggs
Sift together first six ingredients. Add shortening. Pour in half the water and the vanilla and beat two minutes. Add remaining water and eggs and beat two minutes. Bake in layer cake pans at 350° for 30 to 40 minutes.

Golden Crescents Go Well With Salad

Versatile as a one-man band is Fleischmann's 100 percent Corn Oil Margarine. Not only is it lowest in saturated fat of the nation's leading margarines, it has the sweet goodness and fresh taste of the high priced table spread. Fleischmann's takes beautifully to sauteing and broiling, and behaves like a dream as a shortening for all types of bakings: pastry, cakes, breads, cookies. Fleischmann's Margarine is the leading 100 percent Corn Oil Margarine now on the market.

The delicate flavor of the product is shown off to advantage in quick rolls made in a form traditionally reserved for yeast doughs; the crescent. Herbs add intriguing flavor, and sesame seeds that toast on top during the baking period lend an attractive and tasty touch. The rolls are crusty-crisp on the outside, with melting tender hearts; and their savory taste makes them an excellent choice for a salad accompaniment.

Serve Savory Golden Crescents with a vegetable chef's salad — a bowlful of beautifully arranged cooked and raw vegetables, such as asparagus spears, whole-kernel corn, fat lima beans and carrot curls. Top the salad with cottage cheese hinned with a zippy French dressing.

Like other table spreads, Fleischmann's Margarine should be refrigerated; it will be found in refrigerator cases in grocery stores.

SAVORY GOLDEN CRESCENTS

1 1/4 sticks (1/2 cup plus 2 tablespoons)
Fleischmann's Corn Oil Margarine
1/8 tsp. seasoned salt
1/4 tsp. thyme
2 cups sifted all-purpose flour
2 tsp. baking powder
1/2 tsp. salt
1/2 cup water
Sesame seeds

Let margarine stand at room temperature 1 hour. Divide in half; to one half, add seasoned salt and thyme blend well and set aside. Sift together flour, baking powder and salt. Cut in other half of margarine until mixture is like coarse corn meal.

Stir in water until mixture cleans sides of bowl. Turn out onto light floured surface and knead about 10 times, or until mixture is well blended. Divide dough in half; roll each half out into 8-inch circle.

Brush circles with reserved margarine mixture, saving a little for glazing crescents. Cut each circle into 6 wedges and roll each

Ice Cream Makes Pretty Corsage

Prettiest way to serve dessert at a party for the sweet girl graduate is in the form of ice cream corsages.

Fill 8 1/2-cup molds with two pints of softened ice cream. Freeze. Whip 1 1/2 cups heavy cream with 1/4 cup confectioners' sugar. Unmold ice cream. Cover with whipped cream. Freeze. Garnish each mold with gumdrop pansies and leaves. Serve with Nabisco Sugar Wafers. Makes eight servings.

To make gumdrop pansies flatten yellow and purple gumdrops with rolling pin on sugared board. Taking small pieces of the flattened gumdrops make a pansy by overlapping three yellow petals and two purple petals. Place a silver dragee in the center. Streak center with blue food coloring. Flatten green gumdrops for leaves.

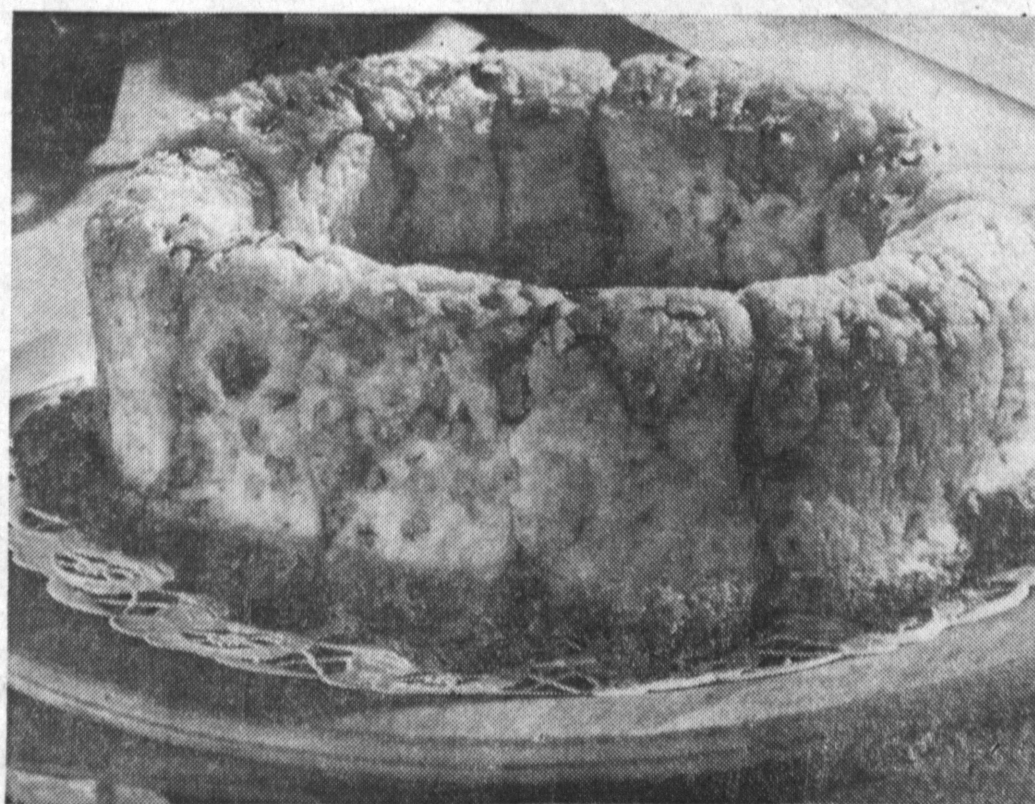
PTA News

CHAIRMEN RATIFIED

Columbia PTA Executive Board recently ratified the following chairmen:

Mmes. Irvin Cohen, hospitality; Everett Richards, library; Jack Spurlock, membership and magazine; Lester Foster, founders day and honorary life; Everette Eaton, newsette; Alonzo Gdds, publicity and record book; Kenne' Poiry, room representative; Terry Tasket, spiritual and character; Robert Freeland, typist; George Barnes, welfare; Manny Karlin, co-welfare; Darrell Looper, courtesy; Harold Ritz, legislation; Paul Snyder, sunshine; Dean Thurman, co-ways and means.

At the June picnic, Ronnie Krafsky, accordionist, entertained. Program chairman Mrs. Golds, and her program-planning committee will meet Thursday, June 27 at the school.



COFFEE BUBBLE RING is featured for more informal kaffee klatsch in the kitchen or on the patio.

Forecast—Bridal Showers

One of the nicest things about the month of June is the fun of giving a party for the bride-to-be. Let sentiment run riot — use your prettiest tea set, decorate the table with ribbons and roses, bake a festive heart-shaped yeast bread!

For a more informal get-together, have a cozy kaffee klatsch in the kitchen with your honored guest and one or two of her special friends. Serve a festive Coffee Bubble Ring fresh from the oven, talk over old times and toast the bride's future with cups of good hot coffee.

She'll love either kind of party — and it's the best excuse we know to get friends together for a good woman-to-woman talk!

Make the sentimental heart-shaped yeast bread with the following recipe. Decorate the Raspberry Sweetheart with a thin Confectioners' Sugar Glaze. Add more in the way of sentiment by serving it decorated with sprays of sweet-heart roses.

Raspberry Sweetheart

Makes 2 hearts
1/2 cup milk
1/2 cup sugar
1 1/2 teaspoons salt
1/4 cup (1/2 stick) Fleischmann's Margarine
1/2 cup warm water (105 deg.-115 deg. F.)
2 packages of cakes
Fleischmann's Yeast, active dry or compressed
2 eggs, beaten
4 1/2 cups unsifted flour (about)
1 cup raspberry jam
Confectioners' sugar frosting

Scald milk; stir in sugar, salt and Fleischmann's Margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in Fleischmann's Yeast; stir until dissolved. Stir in lukewarm milk mixture, eggs and 3 cups flour. Beat until smooth. Add enough additional flour to form a soft dough. Turn out on lightly floured board and knead until smooth and elastic, about 8 to 10 minutes. Place in greased bowl, turning to grease top. Cover; let rise in warm place, free from draft, until doubled in bulk, about one hour.

Punch down. Divide dough into four equal pieces. Roll each piece into an oblong 16 x 6 inches. Spread cup of raspberry jam on each oblong. Roll up as for a jelly roll. Seal edges well. Place two of the rolls on a greased baking sheet. Form into a heart shape. Repeat with remaining two rolls. Cover; let rise in a warm place, free from draft, until doubled in bulk, about one hour.

Bake in moderate oven (350 deg. F.) about 20 minutes or until done. When cool frost with confectioners' sugar frosting.

Fun to Make

Coffee Bubble Ring is a version of the popular bubble loaf. It's more festive

APPETIZERS

Select big glossy pitted ripe olives for your appetizers and hors d'oeuvres. Serve them chilled "as-is." Or drain and stuff them with onion - cheese spread.

this way, baked in a tube pan, but still as easy to serve by merely pulling apart the separate "bubbles" of dough. The bubble rings can be made with particular dispatch since you're dealing here with a batter instead of a yeast dough. No kneading's required, and rising times are kept to a minimum.

Coffee Bubble Ring

Makes 2 rings
3/4 cup milk
1/4 cup sugar
1 teaspoon salt
1/4 cup (1/2 stick) Fleischmann's Margarine
1/2 cup warm water (105 deg.-115 deg. F.)
2 packages of cakes
Fleischmann's Yeast, active dry or compressed
2 eggs
4 cups unsifted flour
1 cup sugar
1 cup chopped pecans
2 teaspoons cinnamon
Melted Fleischmann's Margarine
Scald milk; stir in 1/4 cup sugar, salt and 1/4 cup Flei-

schmann's Margarine. Cool to lukewarm. Measure warm water into large warm bowl. Sprinkle or crumble in Fleischmann's Yeast. Stir until dissolved. Add lukewarm milk mixture, eggs and 2 cups of flour; beat until smooth. Stir in remaining two cups of flour. Mix until well blended. Cover; let rise in warm place, free draft, until doubled in bulk, about 30 minutes.

Meanwhile, combine remaining 1 cup sugar, chopped pecans and cinnamon.

Punch down dough and place on lightly floured board. Divide dough in half. Form each half into 1 1/2-inch balls. Dip balls in melted Fleischmann's Margarine and then in sugar-pecan mixture. Place in greased 6 1/2-cup ring mold. Arrange balls in two layers. Cover; let rise in warm place, free from draft, until doubled in bulk, about 30 minutes.

Bake in moderate oven (375 deg. F.) about 25 minutes or until done.

COOK OF THE WEEK

Selected as Cook of the Week is Mrs. Clayton DeWitt, whose recipe for Shrimp-Fried Rice wins her \$5. The meatless main dish is particularly noteworthy for its quick preparation time. Also contributed by Mrs. DeWitt are recipes for graham cracker pudding, Italian meatballs and chocolate mint pie.

SHRIMP FRIED RICE

1/2 cup celery, chopped
chopped fine
3/4 cup onion, chopped fine
1 cup green pepper, chopped fine
1 very small clove garlic, crushed
5 tbs. bacon fat or oil
2 cups cooked shrimp, diced
1/2 cup mushrooms
4 cups cole, cooked rice
2 tbs. pimento, chopped
4 tbs. soy sauce
Simmer celery, onion, green pepper and garlic in fat for five minutes in a heavy 10 inch frying pan, stirring occasionally. Add shrimp and mushrooms and cook another 3 minutes. Then stir in rice, pimentos and soy sauce. Cook over moderate flame, stirring occasionally until mixture is hot. Serve immediately. Makes six portions.

GRAHAM CRACKER PUDDING

Mix:
15 graham crackers
1/4 cup butter
1/2 tsp. cinnamon
Line dish with cracker mixture and save enough to top entire custard.

Mix in saucepan:
3 egg yolks (save white)
1/2 cup sugar
1 1/2 cup milk
3 tbs. cornstarch
2 tsp. butter
1/2 tsp. vanilla

Cook until thickness of cream. Add vanilla. Whip three egg whites and sweeten. Pour custard mixture over cracker mixture; then add beaten whites on top of custard. Cover all with remaining crumbs. Bake 20

minutes in 300° oven.

ITALIAN MEAT BALLS

1 lb. freshly ground beef
2 ounces Parmesan cheese
1/2 tsp. salt
1/8 tsp. pepper
1/2 cup parsley, chopped finely
1/2 cup white cracker meal or crumbs
2 eggs
1-can tomato paste
garlic, to taste
Season ground meat with cheese, salt, parsley and pepper. Add cracker crumbs; stir in eggs. Make meat balls size of ping-pong balls. Flatten at both ends and fry in deep fat or bake them. Cover with tomato paste and season with garlic. Simmer until tender.

Good on French bread or buns served with spaghetti.

CHOCOLATE MINT PIE
Graham Cracker Crust

Roll 14 graham crackers very fine and mix with 1/4 lb. butter or margarine. Line pie tins and bake 20 minutes in 350° oven. Cool and fill crust with chocolate mint filling. Top with whipped cream.

Filling:
1/4 lb. butter or margarine
1 cup powdered sugar
2 eggs
2 squares unsweetened chocolate
1/4 tsp. essence of peppermint

Cream butter and sugar together until smooth. Beat eggs in one at a time until mixture is light and fluffy. Add melted chocolate and peppermint.

HORS D'OEUVRES

Slip a pineapple chunk, a fresh strawberry and a California avocado ball on colored picks. Serve in a bowl of cracked ice with a sour cream-cheese dip for colorful hors d'oeuvres. To make avocado balls, cut avocado lengthwise into halves and scoop out fruit with French ball-cutter or 1/2-teaspoon measure. Sprinkle with lemon or lime juice.



RASPBERRY SWEETHEART is frankly sentimental—a shower. decorated yeast bread served for a very special bridal